

PENFOLDS CHAMPAGNE

Brut Rosé NV



"The colour, the character, the composure. Complete. Confident."

"Several releases of this NV Rosé blend now confirm a definitive style and Champagne ID statement – lightness with depth, balance with zest."

"Two years on lees, 75% 2022 base, 25% reserve wine (2018, 2020 & 2021)."

PETER GAGO

Penfolds Chief Winemaker

OVERVIEW

Champagne through a Penfolds lens. Made in partnership with Champagne Thiénot, this Champagne Brut Rosé celebrates the shared mutual style and quality ambitions between Thiénot chef de cave Nicholas Uriel and Penfolds Chief Winemaker Peter Gago. A blend of Chardonnay, Pinot Noir, Pinot Meunier and equal parts red Pinot Noir and Pinot Meunier, this wine is fresh and delicate on the nose, and vibrant on the palate.

GRAPE VARIETY AND REGION

36% Chardonnay Sourced from more than 15 crus – Nogent l'Abbesse, Sézannais, Vitryat, Épernay,
32% Pinot Noir Sourced from more than 10 crus – Les Riceys (red wine), Cumières, Mareuil sur Aÿ,
32% Pinot Meunier Sourced from more than 15 crus – Vallée de la Marne, Vallée de l'Ardre (red wine), Épernay,
(11% of red wine ½ – Pinot Noir from Les Riceys; ½ – Pinot Meunier from Vallée de l'Ardre)

WINE ANALYSIS

Alc/Vol: 12.3%
Acidity: 5.7 g/L
pH: 3.16
Dosage: 6.4 g/L
MLF: 100%
Bottling: February 2023

COLOUR

Delicate, yet bright/resplendent.
Ruby/salmon-pink.

NOSE

- Fresh, vibrant, delicate.
- Upon pouring, an immediate propulsion of a cocktail of cherry/strawberry/raspberry (framboise) fruits clasp onto ascending bubbles.
- Upon dissipation of bead – an innocent and demure fairy-floss promise of more to follow.
- Thereafter, scents of Parma Violets instantly remind of the florals/confiserie previously referred to in a previous NV Rosé tasting note – Anis de Flavigny Violet Pastiles or Violets of Toulouse? And lily.
- Upon sitting, an overt reminder that this is indeed Champagne. Could it be anything else?

PALATE

- Balanced. Youthful. Assured.
- Handles dosage – perfectly pitched with a continuum of flavours and a zesty tingle bouncing across the palate.
- Indeed, a delicate sweetness dovetailed with an almost pleasant sourness – refreshingly alive, not acidic.
- Lemon, with other (juicy) yellow fruits – loquat, quince and cantaloupe, compete for attention alongside blood orange zest (Negroni-like?) and pink grapefruit citrus artefact.
- A soft/smooth/satin textural completeness – indeed the perfect package for this Rosé Champagne style.

PEAK DRINKING

Now - onwards. Recommend to ideally enjoy in youth to capture the freshness, energy and vivacity of this blend. Certainly 'just right' at the moment!